



ENATE

MERLOT - MERLOT  
2017

SOMONTANO  
DENOMINACIÓN DE ORIGEN

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NARIZ COMPLEJA DE OREJONES, VIOLETA, ENCURTIDOS Y TORREFACTO. PALADAR CONTUNDENTE TAPIZADO CON TANINOS DE IMPECABLE FACTURA.

Variedad: 100% Merlot.

Fermentación: 28°C.

Crianza y maloláctica: 13 meses en barrica nueva de roble francés.

Vino que derrocha exuberancia y que va directo a los sentidos.

CONTIENE SULFITOS, BEVAT SULFIETEN, ENTHÄLT SULFITE, CONTAINS SULPHITES, INDEHOLDER SULFITTER, SISÄLTÄÄ SULFITTEJA, INNEHÅLLER SULFITER, SUDETYJE YRA SULFITAI.

EMBOTELLADO POR

VIÑEDOS Y CRIANZAS DEL ALTO ARAGÓN, S.A.

SALAS BAJAS-ESPAÑA-PRODUCE OF SPAIN

R.E.Nº 7186-HU

www.enate.es

Original para Enate de Frederic Amat

SOMONTANO



75cl e 15% vol



**LABEL**

Original design for ENATE by  
Frederic Amat

**PRESENTATION**

75 cl.

**PRIZES**

2001 Vintage

Silver: Decanter Awards, U.K.

Gold: Selections Mondiales des Vins, Canada

Gold: Mundus Vini, Germany

2002 Vintage

Silver: World Wide aid of Brussels

2005 Vintage

Silver: Mondial du Merlot, Switzerland

Silver: 1<sup>st</sup> Challenge to the Best Spanish Wines  
for Asia, Hong Kong

2006 Vintage

Gold: La Sélection, Germany

2007 Vintage

Bronze: Challenge International du Vin, France

Gold: Sélections Mondiales des Vins, Canada

2008 Vintage

Silver: Mondial Merlot, Switzerland

2009 Vintage

Silver: Mondial Merlot, Switzerland

Gold: Sélections Mondiales des Vins, Canada

2010 Vintage

Silver: Mondial du Bruselles

2012 Vintage

Gold: Mondial du Merlot and  
Best foreigner pure Merlot, Switzerland

Silver: Bacchus, Spain

2015 Vintage

Gold: Concours Mondial de Bruxelles

Great Gold: Gilbert Gaillard International  
Challenge

**GRAPE VARIETALS**

Merlot.

After a rainy start to the year with average seasonal temperatures, spring greets us on the night of March 24<sup>th</sup> with a surprising snowfall that causes power cuts and road problems in Somontano. April, on the other hand, arrives with higher than usual temperatures, reaching 20°C some days. At the end of the month, however, a cold front causes a significant drop in temperatures, and the heavy frost on the night of April 28<sup>th</sup> affects some of the earliest varieties in the vineyard. May and June were particularly warm and dry, favouring the development of vegetative growth. July arrives quite cool, but in August, a wave of warm air bathes the peninsula and part of Europe, accelerating the ripening of the grapes, allowing us to start the harvest on August 9<sup>th</sup>, with the Chardonnay from our plot 234. A harvest of low yields, but extraordinary quality that ends on September 21<sup>st</sup>.

The 2017 vintage will be remembered worldwide as a year with significant yield losses due to a general lack of rainfall and damage caused by spring frosts.

**VINIFICATION**

The must was fermented in stainless steel tanks at 28°C and skin maceration lasted 28 days. Afterwards, malolactic fermentation and wine ageing for sixteen months were carried out in new French oak barrels. Finally, the wine was stabilized prior to bottling.

**BOTTLING**

May 2019.

**TASTING**

Complex, spicy and intense nose which remains eucalyptus, cacao, strawberry jam and smoky notes extracted from the oak. The palate shows firm tannins of good quality.

**WINEMAKER'S IMPRESSIONS**

A wine that is bursting with exuberance and it goes directly to the senses. The power of the name goes also in concordance with the might that it reveals at its passing through the mouth. The wine shows, without any doubt, our serious intent.

**SERVICE**

This wine may have bitartrate sediments. This is a natural phenomenon that guarantees that the wine has not been subjected to any physical or chemical treatment. By gently decanting the bottle, the sediment will remain at the bottom and will not affect the taste of the wine. Served at 16-18°C ENATE Merlot-Merlot enhances game dishes, stews and smoked foods.